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MARCH 2019 #143 FREE

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*Enjoy Japan's  
Regional Dishes in N.Y.*

*Sake Tasting Report*

**6 Sakes for  
Hinamatsuri Girls' Day**

**Explore the Food Culture  
of NIIGATA**

**TRAVEL TO JAPAN** + Cherry Blossom Viewing Spots in Greater Tokyo



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## Enjoy Japan's Regional Dishes in NY

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Explore the Food Culture of Niigata



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**CHOPSTICKS NY**  
March 2018, #143

Published by Third Flat  
NY LLC

40 Exchange Pl., #1002  
New York, NY 10005  
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Printed by the No. 1  
Japanese Print Paper in New  
York, NY Japan

**Printed in Japan**

# Enjoy Japan's Regional Dishes in NY

Japan has countless regional specialty dishes developed via diverse climate, geographical features, and cultures attached to historical local government during feudal times. Some of the regional flavors are available to enjoy in New York City. Here are some of Japan's local food you can savor without flying.

## Iwate Prefecture

### Morioka Reimen @ Yakisaka Putago

Literally meaning "cold noodles" reimen was originally brought to Japan by Korean immigrants and in the city of Morioka in Iwate Prefecture it was developed into a unique style. Which is now enjoyed in Morioka reimen. In New York, **Yakisaka Putago** serves the Morioka reimen as an accompaniment of their yakisaka (Japanese style barbecue). "Morioka reimen has thicker and more chewy noodles than original Korean naeng myun. We source noodles from Morioka, so it's absolutely authentic," says Mr. Junpei Sakai, manager of the restaurant. Its cold house (pan-fried) based broth is made by simmering ingredients for 8 hours to give a refreshing yet umami-rich soup. They top it with dried dashi bonito seaweed if it melts after a few minutes, the

broth will never be diluted.

Yakisaka Putago

30 W. 17th St., New York, NY 10011

Tel: (212) 438-8125 | [www.putagony.com](http://www.putagony.com) |  

## Fukuoka Prefecture

### Motsu Nabe Hot Pot @ Hakata Tonkotsu

Like tonkatsu ramen and mentaiko (spicy cod roe), the Hakata district in Fukuoka City is home to many regional dishes. Hakata Motsu Nabe is one of them. It's a hot-pot dish that features hakomori (pork or beef intestines), an abundance of Chinese chives, and cabbage in dashi broth. Unlike other nabe hot-pot dishes that use a clay pot, it is cooked in a stainless pot. If you would like to try authentic Hakata Motsu Nabe, head for **Hakata Tonkotsu** in the West Village. Their motsu nabe is so clean and full of umami, and it's absolutely nutritious with vegetables and collagen-rich hakomori. Even after you finish savoring all the ingredients, don't forget to enjoy the broth that still has lots of flavors.

Hakata Tonkotsu

42 Grove St., New York, NY 10014

Tel: (212) 488-3479 | [www.hakatatokotsu.com](http://www.hakatatokotsu.com) |  

## Yamaguchi Prefecture

### Kawara Soba @ Toribei

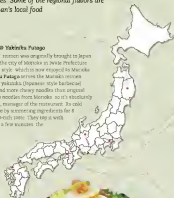
It was fairly recent when New Yorkers became able to enjoy this unique noodle dish from Yamaguchi Prefecture. **Toribei in Park Slope** opened last year started serving it for the first time in New York. Gyo-soba (green tea noodle) is grilled on top of kawara (a tile for roofing) topped with shelled egg omelet, sautéed beef, and onion, lemon and mango asaku (grated with red pepper), and served with soup. First, you drink soba and tappene (eat the soup and enjoy it). Later, you squeeze lemon juice directly over the noodles and dig in with momiji crouts. The bottom of the soba noodles is gone crazy so you can taste two different textures and styles in one dish!

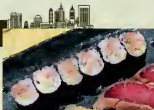
Toribei

230 5th Ave., Brooklyn, NY 11211

Tel: (718) 452-4554 | [www.toribei-brooklyn.com](http://www.toribei-brooklyn.com) |  

\*Original kawara soba used actual kawara for grilling, but today the kawara-shaped grill pot is used.





## Tokyo

### Negi Toro @ Ushiwakamatsu

Tokyo is now a cosmopolitan city and offers countless kinds of food, but it has its own regional dishes as well. Formerly called Edo until late 19th Century, Tokyo's most famous regional food is Edomae-sushi. There are many sushi restaurants that serve Edomae-sushi in New York, but you should go to Ushiwakamatsu in Chelsea to savor Negi Toro—a sushi roll with scraped fatty tuna and scallops. The dish was first served at Kintaro Zushi (which no longer exists) in Tokyo in 1962, and Chef Hideo Kurihara in Ushiwakamatsu was an apprentice of the sushi master who invented Negi Toro.

Ushiwakamatsu

362 W. 28th St., New York, NY 10011

Tel: 877-438-3662 | [www.ushiwakamatsu.com](http://www.ushiwakamatsu.com) |

## Gifu Prefecture

### Hoba Yaki @ KAIKAGETSU NYC

Gifu is one of the few landlocked prefectures in Japan, and it has developed regional dishes with ingredients sourced from the mountainside. Hoba Yaki is a typical local dish in Gifu, more specifically the Hida region. Vegetables, meat, mushrooms and world-famous Hida beef are grilled in a special miso paste atop hoba (magnolia leaf). Mouthwatering aroma from the leaf gently spreads while grilling, and fat from the wagyu beef bleeds perfectly into the miso paste. The miso paste is made with red miso, sesame, grilled scallion, sesame oil, and some secret seasonings. You can enjoy Hoba Yaki at KAIKAGETSU NYC in the Lower East Side. "Well-marbled Hida wagyu goes great with miso, but it's tasty if you just grill miso on hoba," explains Chef Tatsuya Ishizuka. It's fun to watch it grill on the table and experience with all five senses.

KAIKAGETSU NYC

142 DuSable St., New York, NY 10003

Tel: 486-5461/5462 | [www.kaikagetsunyc.com](http://www.kaikagetsunyc.com) |



## Osaka

### Takoyaki @ Oshifuku x Medetera

Takoyaki (ball-shaped dough with octopus) is probably the most beloved Japanese vendor food in New York. Originally spawned in Osaka, it is widely available in Japanese restaurants, and at takoyaki-ya today. Oshifuku x Medetera in the East Village is where you can watch takoyaki balls being cooked and enjoy them fresh off the grill. They also serve Gyoconpaki (Japanese style savory pancake with cabbage and protein [usually pork or shrimp]).

Oshifuku x Medetera

230 E. 14th St., New York, NY 10003

Tel: 646-599-1438 | [www.oshifukunyc.com](http://www.oshifukunyc.com) |



## Featured Region: Niigata

# Food Culture

## Embraced by Snow

Chopsticks NY is going to shed light on Japan's regional food culture in a couple of upcoming issues, one region at a time. The first of this Regional Food series focuses on Niigata Prefecture. Located about 150 miles north by northwest of Tokyo and facing the Sea of Japan, this crescent shaped prefecture is known for its snowy climate, well-depicted in the novel *Snow Country* by Nobel Laureate Yasunari Kawabata. Blessed with mountains, rich soil, the ocean and a long, snowy winter, Niigata has developed a distinct food culture that we will share here.

### Premium Rice and Sake

Niigata is one of the snowiest prefectures in Japan with three meters (about 10 feet) of snowfall every year. But how does the climate affect Niigata's food culture? Pristine snowmelt helps the rice to grow well, making it the number one rice producing prefecture in Japan with 611,700 tons per year as of 2017. Not only is the amount of rice that Niigata produces amazing, but also its quality is outstanding. The Koshihikari variety developed in Niigata is known as one of Japan's best rice varieties for its fluffy texture, even sheen and slight sweetness.

Having an abundance of rice and quality water is ideal for brewing sake, making it one of the top three sake-producing prefectures in Japan. In Niigata, there are more breweries than in any other prefecture, and almost all of its 50 producers are microbreweries over 100 years old. The region's snowy, long winter allows for slow-brewing of sake at steadily low temperatures, which contributes to producing tasty sake characterized by dry, bright, crisp and refined features that

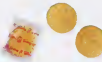


Premium Koshihikari rice is available in grocery stores in New York and some restaurants serve dishes made with it.



have been favored by locals. Many Niigata sake brands are available in New York, including the hugely popular Kikusai, Kaboto and Hishikasen. If you want to immerse yourself in the beauty of Niigata sakes, the place to go is the "Sake no Jin," an annual sake festival held in Niigata that serves 500 varieties of sake made in Niigata. This two-day March event attracts over 140,000 people.

Niigata also makes the most rice snacks in Japan, boasting more than half of the country's production. Depending on their sizes and shapes they can be called *senbei*, *okaki* or *oniri*, but they are all rice crackers enjoyed nationwide.



Senbei is a flat, disk shaped rice cracker seasoned with sweet and savory toppings and craggy texture. Okaki is no-fats, fat-free, made in Niigata, is super popular and is nationwide in Japan.

### Surf and Turf Harvests

Niigata also has an abundance of ocean harvests thanks to its long coastline facing the Sea of Japan. Fish like fluke, squid, sea bream, king crab, yellowtail, angler fish and precious nagazaki are grown in cold water and tend to have fatty flesh and a refined taste. Other regions' ingredients and food cultures were also brought to Niigata via Kitamaebune, a domestic ship trade prosperous until about 150 years ago that stopped at several fishery towns in Niigata. This exchange made Niigata food culture even richer.



Sake from Niigata available in NY  
From left: Sakurai Daigyo by Aoki  
Shino, Kikasa Panagolis by Mitsuo  
Fukuroi and Shomohara Jan by  
Miyazaki Sake Brewery Co., Ltd.

The Shinano River is Japan's longest, and it cuts through the region bringing rich soil there. Naturally it produces fruits and vegetables, and some notable bounties are strawberries, cherries, pears, grapes, watermelons, persimmons, soy beans and lotus roots.

It is not an agricultural produce but you can't overlook *kanran*, a fermented and aged red pepper seasoning that originated in the Myōko area of Niigata. In the olden days, red pepper was salt-cured and then spread on snow during the winter, where exposure to the sun made it milder. Then the snow-dried pepper was grated and mixed with yuzu, salt, and koji for fermentation and aging. *Kanran* is indispensable to Niigata people who enjoy it by adding it to hot pots, ramen and many other dishes for a kick and to boost umami.



#### Check Out Niigata Flavors at Shinbashi 49

You can enjoy Niigata food and sake in New York without traveling all the way to Japan! Shinbashi 49 in Midtown is a store offering flavors from Niigata Prefecture. They carry a selection of sake, foods and snacks, allowing you a sneak peek into things Niigata has to offer.

111 E. 45th St., New York NY 10017  
TEL: 312-913-5869

### Notable Niigata Local Dishes

#### Tai Chazuke

The first harvest harvested from the rice of Japan is served over rice with piping hot dashi broth or green tea. To savor, pour the broth or tea over the rice and rice. Originally invented in the fishery city of Kushiro-cho. The Chazuke can now be made with rice tea, grilled tea, and even raw marinated tea.



#### Wagyu Meshi

Wagyu refers to a cedar wood beetle box, and Wagyu Meshi literally means "rice in the wagyu." Rice cooked with dashi is placed in the wagyu and topped with grilled salmon, shira (pickled radish) and other ingredients. It is steamed right before being served.

#### Tare-katsu Don

This dish is dashi-broth-soaked katsu dipped in taro powder. Lean pork is breaded with pork chop, fried and then dipped in sweet and savory sauce before being served over rice. The sauce is drizzled over it far more than



#### Nogpei Jiru

This soup dish is simmered with a variety of Niigata aori and taro harvests, such as salmon (Japanese leaf), carrots, lotus roots, pork ribs, eels, salmon, flounder, shrimps and more.



#### Sasa Dango

This sweet is made of rice, filled with red bean paste that is kneaded with yuzu green tea and wrapped in a bamboo leaf. It is believed to have been enjoyed in the region since the 16th century.

#### Showcasing the Flavors of Niigata in New York

On January 11th, an event and reception, showcasing the flavors of Niigata, was held at The Japanese at Park Avenue Winter (www.parkave.com). At the event, the Governor of Niigata Prefecture, Hideto Hoshino, gave a presentation presenting the prefecture's food culture. Chef Zenshiro Nakamura, Executive Chef of Park Avenue Winter, shared his thoughts about Niigata produce and served creative dishes made with ingredients and cuisines from Niigata. These cuisines included Wagyu Katsu Donburi made with kanran, geonmori (vinegar), snow, aged miso and soy sauce, and Tazuki Anemon, featuring Kushikien rice and snow, aged miso. Sake from the region were also served while guests enjoyed Niigata ingredients new to the U.S. market.





This Omakase Sushi Set comes with 12 pieces of sushi, a hand roll, miso soup, rice, soy sauce and maki; an omakase is offered as a meal price of \$66 after 4 pm on weekdays and all day on weekends.



Assorted fried sushi rolls, spicy tuna, and avocado and drizzled with sweet and savory eel sauce. This dish is a number hit.

Build-Your-Own style bowls like this are a great idea for the people who want to customize their meal. The bowls include rice, pork and seafood, eggplant, and soy sauce, allowing for a healthy and filling meal.



Whether you want to eat Omakase at the counter or grab pre-packaged sushi, make fresh daily Blue Ribbon Sushi Bar orders, address your needs.

#### Catering and Party Matter

Come nearby located in the conference and banquets area. Blue Ribbon Sushi Bar welcomes office catering. Richard sushi and roll platter is for 5 people. Order at least one day prior to the actual catering day.



## Quality Sushi for Serious and Casual Diners

### Blue Ribbon Sushi Bar (Rockefeller Plaza)

50 Rockefeller Plaza, Concourse Level, New York, NY 10112  
Tel: 212.512.0001 | www.blueribbonsushibar.com  
Mon-Fri: 10 am-9:30 pm Sat & Sun: 11 am-7 pm

Blue Ribbon restaurants have been an institution in New York for more than two decades, and the newest is the Rockefeller Center Sushi Bar. Offering both eat-in and take-out, this location is perfect for office workers, tourists and passersby, especially on weekends when not much else is open in the area. There are a host of daily specials, such as the Crispy Rice Spicy Tuna with sushi rice molded and fried before being topped with tuna, avocado and eel sauce. Another must-try is the Hako Zushi, hot-pressed variation of salmon, tuna, eel and yellowtail with yuzu pepper. But sushi lovers cannot miss the Omakase Set that allows you to choose either sushi or sashimi or a combination of both for only \$70. Also, if you come after 4 pm on weekdays or weekends, you can savor Omakase Sushi Set for \$50. Non-sushi options abound as well, such as the customizable Bento Box. For this you get to pick any three kitchen or sushi bar appetizers to go with rice or noodles and miso soup. Thanks to the diversity you can come every day and enjoy a new combination!

## Ultimate Handcrafted Ramen with Passion

### Bow Ramen

212 E. 45th St. (bet. 2nd & 3rd Aves.) New York, NY 10017  
Tel: 212.261.4800  
1212 Plover Avenue, Brooklyn, NY  
Tel: 718.778.7800 | 10 am-10 pm Sat & Sun, 12 pm-7 pm





## Shabu Shabu Omakase Embraces the Essence of Japanese Cuisine

### Shabu Shabu Macoron

41 Delancey St., Fort Allen & Goldedge Sts. | New York, NY 10002  
 (212) 252-5425 | [www.shabushabumacoron.com](http://www.shabushabumacoron.com)  
 Mon, Wed, Sun. Reservations available at \$30/pp and \$30/pp (Dinner/omakase only)

Recognized as a World Heritage, Japanese cuisine has a long history and profound cultures developed for centuries, and accordingly it cannot be understood just by eating sushi and ramen. **Shabu Shabu Macoron**, produced by LES's noodle house, Macoron, strives to spread the beauty of Japanese cuisine through their omakase course featuring shabu shabu. Chef Makio Okano helm the eight-person counter and this intimate setting allows customers to sit opposite Chef Okano and watch her create the \$128 tasting menu. It begins with a complimentary amuse-bouche and sake before moving on to the course that includes the main showcasing of Kagoshima and Miyazaki Beef. Both have plentiful marbling, providing a rich taste and melt-in-your-mouth texture. "Wagyu's specialty is marbling, but I choose the one with more red meat because it has more umami component," she says. Shabu shabu got comes with pork belly and chicken meatball, vegetables, and maki dumplings, so it's enough to make you feel full, but she kindly adds more according to your needs. Also, her cooking style focuses on homemade ingredients and freshly cooked dishes, such as homemade yuba topped with uni and grated wasabi made right in front of you. She tweaks some dishes occasionally, so you will always find something new there.



Two kinds of wagyu are served at Macoron, and both are top quality (A5 and A4 wagyu in top seven beef grading system). Chef Makio Okano is seen at the counter, and a close-up of the wagyu being served.



Signature appetizer: Yuba (tofu) is composed of house-made yuba (tofu skin) with you from Hokkaido and freshly grated wasabi and served with a dip of original sauce. Enjoy layers of flavors and textures spread in your mouth.

All photos by Anthony Zarrella

Opened last December in Midtown East, **Bow Ramen** is a brainchild of two ramen aficionados who are passionate about catering genuine Japanese ramen bowls. Taka Terashita, who also owns Kau Ramen in Fukuoka and Shirokuma Yamada, a former food distributor, pursue the ultimate flavor day and night. They handcraft soup, aware, and toppings to create a perfect balance with their custom-made noodles. Bow uses three types of soup base: tonkotsu, chicken & fish, and kelp & mushrooms, and three types of noodles: straight specially made for tonkotsu soup, thin egg noodles, and thick noodles without egg. "We are very particular about noodle's 'koshi', a firm texture like al dente pasta. Japanese love the koshi, and we want to be true to that tradition," says Taka. To savor their ultimate craft ramen, try **Tokotsu Ramen**. The firm, straight noodles capture light yet flavorful soup, and you can enjoy the umami spreading throughout your mouth. If you love a kick, go for **Bow Chili Ramen**, and if you are inclined to a light taste, you would love **Ma Shao Ramen**, made with premium salt sourced from the Seto Inland Sea.



Chef Akira Okano's shop Yuba (tofu) is a light, fluffy, and it's made with pork skin, making it perfect with the soup. Also, exquisite to house-made wasabi (Japanese wasabi).



## Where to Enjoy Omakase Sushi Under \$100 in Manhattan

The data presented here was updated in February 15

It was only a few years ago that Omakase Sushi started burgeoning and now it's everywhere. But due to the nature of high end sushi, it usually costs over \$100, especially in Manhattan. Here we share the restaurants that offer affordable Omakase Sushi.

### **Blue Ribbon Sushi Imago (\$40)**

187 Orchard St., New York, NY 10002  
TEL. 212-466-0404  
[www.blueribbonrestaurants.com](http://www.blueribbonrestaurants.com)

### **Blue Ribbon Sushi Bar (\$75)**

30 Rockefeller Plz., New York, NY 10012  
TEL. 212-407-0004  
[www.blueribbonsushibar.com](http://www.blueribbonsushibar.com)

120 after 6 pm on weekdays and all day on weekends

### **Blue Ribbon Sushi Bar (\$70)**

Inside Hudson Bars at Brooklyn 6 Pl  
225 Liberty St., New York, NY 10038  
TEL. 212-786-0808

### **BandST (\$50, 140)**

6 Band St., New York, NY 10012  
TEL. 212-777-2500  
[www.bandstreastaurant.com](http://www.bandstreastaurant.com)

### **Basaku (\$60, 140)**

210 E 9th St. New York, NY 10003  
TEL. 212-473-3037 | [www.basakanyc.com](http://www.basakanyc.com)

### **Mayanaki (\$95)**

620 E 4th St. New York, NY 10009  
[www.mayanaki.com](http://www.mayanaki.com)

### **Momokawa (\$70)**

1466 1st Ave. New York, NY 10015

TEL. 212-356-0409

[www.momokawanyc.com](http://www.momokawanyc.com)

### **Mayanaki (\$95)**

630 E. 6th St., New York, NY 10009  
[www.mayanaki.com](http://www.mayanaki.com)

### **Nare Sushi (\$75)**

125 E. 57th St. New York, NY 10022  
TEL. 446-666-0661  
[www.naresushi.com](http://www.naresushi.com)

### **OMAKASE by TERUJI (\$40, \$60, \$80, \$85)**

246 5th Ave. New York, NY 10001  
TEL. 917-385-0586 | [www.teruji.nyc](http://www.teruji.nyc)



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Mon - Closed, Tue - Thu Sun 11:00 am - 10:00pm  
Fri - Sat, 11:00 am - 11:00pm, Sun - 11:00 am - 10:00pm



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1F, 1-15-2, Minami Azabu  
Minato-ku  
Tokyo 106-8047 Japan  
TEL & FAX: +81-3-5142-5817  
[www.yamadachikara.com](http://www.yamadachikara.com)

## **YAMADA CHIKARA NEW YORK**

**New Kushiage Omakase \$120 / \$180**

**249 East 49th Street New York, NY 10017**

**For Reservation: 446-952-0364**

[yamadachikara-nyc.com](http://yamadachikara-nyc.com)

**Patio (\$40)**

159 2nd Ave., New York, NY 10003  
TEL: 646-476-6100

**Socchu Yokota (\$85, \$300)**

144 E. 3rd St., New York, NY 10009  
TEL: 646-476-6100 | [www.socchuyokota.com](http://www.socchuyokota.com)

**SenYa (\$40, \$55)**

109 1st Ave., New York, NY 10003  
TEL: 212-995-5278 | [www.senya.nyc.com](http://www.senya.nyc.com)

**Shinsen (\$55)**

44 Bowery, New York, NY 10013  
TEL: 347-688-5456  
[www.boweryshinsen.com](http://www.boweryshinsen.com)

**SUGARFISH Flakona (\$63)**

35 E. 20th St., New York, NY 10003  
TEL: 347-725-8300 | [www.sugarfishnyc.com](http://www.sugarfishnyc.com)

**SUGARFISH Soko (\$63)**

252 Spring St., New York, NY 10002  
TEL: 212-867-7404 | [www.sugarfishnyc.com](http://www.sugarfishnyc.com)

**Sushi by Hou (\$50)**

132 W. 47th St., New York, NY 10036

TEL: 917-348-5737

[www.sushibyou.com](http://www.sushibyou.com)

**Sushi by Mi (\$60)**

75 E. 4th St., New York, NY 10003  
TEL: 347-688-6321 | [www.sushibym.com](http://www.sushibym.com)

**Sushi Doyo NYC (\$68, \$75, \$95, \$125)**

120 1st Ave., New York, NY 10009  
TEL: 646-682-9388  
[www.sushidoyonyc.restaurant](http://www.sushidoyonyc.restaurant)

**Sushi Ishikawa (\$75, \$125)**

459 E. 74th St., New York, NY 10021  
TEL: 212-651-7232 | [www.ishikawainyc.com](http://www.ishikawainyc.com)

**Sushi Kato (\$90, \$120)**

244 W. 72nd St., New York, NY 10023  
TEL: 212-799-1278 | [www.sushikato.net](http://www.sushikato.net)

**Sushi Katsuei (\$60, \$87)**

357 8th Ave., New York, NY 10014  
TEL: 212-462-0698 | [www.sushikatsuei.com](http://www.sushikatsuei.com)

**Sushi on James (\$55)**

348 Bowery, Inside Bowery Market  
New York, NY 10012

**Sushi on James West Village (\$58)**

210 W. 10th St., New York, NY 10014  
TEL: 646-357-0453  
[www.sushionjames.com](http://www.sushionjames.com)

**Sushi Yoo (\$60, \$90, \$110)**

265 E. 53rd St., New York, NY 10022  
TEL: 212-752-2987 | [www.sushi-yoo.com](http://www.sushi-yoo.com)

**Tenochi Sushi Sake Bar (\$35, \$6)**

1372 York Ave., New York, NY 10021  
TEL: 917-265-8254  
[www.tenochisushinyc.com](http://www.tenochisushinyc.com)

**Urasumi Sushi (\$60, \$80)**

50 Greenwich Ave., New York, NY 10013  
TEL: 646-756-4278  
[www.urasumisushitogo.com](http://www.urasumisushitogo.com)

**Yuba (\$55, \$95, \$120)**

305 E. 9th St., New York, NY 10003  
TEL: 212-777-8386 | [www.eastyuba.com](http://www.eastyuba.com)

**Zenon Japanese (\$75, \$100)**

354 E. 66th St., New York, NY 10065  
TEL: 646-682-7999  
[www.zenon-japanese-nyc.com](http://www.zenon-japanese-nyc.com)



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Vol.1

## Omurice

オムライス

Omurice is a typical yoshoku, referring to Western-style dishes imported to Japan and developed there according to Japan's local food culture. Chicken rice or tomato ketchup rice is wrapped in an omelet and topped with either tomato ketchup or demi-glace sauce. It is known that the Renga-ten in Ginza in Tokyo first served Rice Omelet in 1900. Renga-ten is still a popular destination restaurant today and they serve it under the name Gensei Omurice (The Origin of Omurice). There are several styles of omurice enjoyed today. In the Renga-ten's style, rice is mixed into beaten egg and scrambled, while the most popular style involves rice wrapped in a thin omelet. Another popular style was invented by film director Juzo Itami in collaboration with Tsurukien Restaurant in Nishimbashi, Tokyo, and introduced in his movie Tampopo (1985). When served a fluffy omelet is topped over chicken rice. Digging in, you make a slit on the omelet so its runny egg naturally goes down to cover all the rice. Tsurukien Restaurant serves the omurice under the name Tampopo Omurice.



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# 今月のイチオシ料理 PICK UP DISHES OF THE MONTH



## Sobe Pizza

\$19

(\$18 for half size)

## Sakagura East Village

East Village

233 E. 5th St., (bet. 2nd & 3rd Aves.), New York, NY 10003  
TEL: 212-575-0678 | [www.sakaguraneastvillage.com](http://www.sakaguraneastvillage.com) | 88

Sake tavern, Sakagura East Village's new creation is a pizza with a Japanese spin. The dough made with coarsely-ground buckwheat is crusty and its earthy flavor is perfect with mushrooms, black garlic, and house-made tomato sauce accented by truffle and red miso.

## Aburiya Kinnosuke

Midtown East

213 E. 45th St., (bet. 2nd & 3rd Aves.), New York, NY 10017  
TEL: 212-667-6664 | [www.aburiyakinnosuke.com](http://www.aburiyakinnosuke.com) | 83

This robatayaki (Japanese style charcoal grill) specialty restaurant recently introduced Monthly Meat Special, offering one original meat dish in alternate months. This dish, available in March, features washugara roast beef and abundant era ome rice with house-made sauce.



## Roast Beef Ome Donburi

Monthly Meat Special

\$28



## Ramen & Sushi

Lunch Set

\$13.50

## Suzuki Shokudou

Long Island City

3841 31st St., (bet. 38th & 39th Aves.), Queens, NY 11361  
TEL: 718-473-3778 | [www.suzukishokudou.com](http://www.suzukishokudou.com)

With this gluttonous set meal you can enjoy chef Suzuki's signature Shoyu Ramen and four nigiri sushi at the same time. The ramen features house-made clear soup and your choice of meat topping, such as seared salmon and roast pork. Great for family dinners.



## Mori

Park Slope

310 5th Ave., (bet. 4th & 5th Ets.), Brooklyn, NY 11215  
TEL: 347-756-1175 | [www.mori-ny.com](http://www.mori-ny.com) | @MoriNY

Take a deep-sea dive with two massive flyovers lavishly topped over sushi rice. Their uni is delivered almost daily and Alaskan King Salmon ice is marinated in-house. These high-quality ingredients undergo minimal preparation to showcase their top-notch sourcing.



**Kura/Uni Don**  
\$20



**Rainbow Trout  
Half & Half**  
\$38 (stake price)  
\$45 (regular)

## Fishing Restaurant ZAUO

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112 W 34th St., (bet. 7th & 8th Aves.), New York, NY 10011  
TEL: 646-809-0274 | @ZAUO

ZAUO offers a unique opportunity to catch and serve fish on-site, and now you can taste freshly-caught rainbow trout! To enjoy the river fish's sweet flavor, try Half & Half, which allows you to choose two styles from various options such as tempura and miso (pan-fried dash).

## Samurai Mama

Williamsburg

205 Grand St., (bet. Driggs & Bedford Aves.), Brooklyn, NY 11211  
TEL: 718-536-4343 | [www.samuraimama.com](http://www.samuraimama.com) | @SamuraiMama

Inspired by traditional duck udon noodles (kippin style), Samurai Mama's chef gave it a spin and created an equally rich and fulfilling udon dish in "kake-style" (noodles in soup) by using braised pork belly and scallions. Perfect for cold days to boost your energy.



**Nikujiru Udon**  
\$16

## Kogane Ramen

The Boro

312 W 34th St., (bet. 8th Ave. & Hudson St.), NY 10014  
[www.koganeramen.com](http://www.koganeramen.com) | @KoganeRamen

Brooklyn Boro's ramen staple, Kogane Ramen, just opened its second location one block off the High Line. Their signature ramen highlights house-made noodles and tonkotsu & lobster broth seasoned with red miso. Topped with chashu and lobster, it is full of umami from surf and turf.



**Miso Lobster  
Ramen**  
\$16



## Izakaya At Home

With a history of 100 years, we introduce a healthy izakaya dish and a drink to pair it with this 3rd "March 3rd is Girls' Day" in Japan, called Hina Matsuri, celebrating girls' healthy lives. For this occasion, we introduce a healthy dish that also reminds us of spring. It's best paired with Niwa no Uguisu 60 Junmai Ginjo from Yamaguchi Shuzo.

### Best Pairing of the Month



## Summer Roll with Shrimp and Asparagus × Niwa no Uguisu 60 Junmai Ginjo

Recipe by Masako Sano [@MasakoSano](#) [feed.L\\_m.L\\_m](#)  
 Pairing by Charlotte Nakamura Nakano, Sake Discoveries  
[www.sakediscoveries.com](#) [@sakediscoveries](#) [#sakediscoveries](#)



### Ingredients: Serves 4

- 8 8-inch round rice paper wrappers □ 8 asparagus spears □ 4 eggs
- 12 shrimp (peeled and deveined) □ 8 slices crispy bacon (optional)
- 16 shiso leaves □ 2 oz arugula or 8 green-leaf lettuce leaves
- 1 tbsp sake □ 1 tbsp sesame oil

### For sauce

- 1 tsp wasabi (Japanese mustard) [if too spicy, you can omit it]
- 3 tbsp ponzu

Spring from Yamaguchi Shuzo is Fukusaku Prefecture in Niwa no Uguisu 60 Junmai Ginjo, meaning "Nightingale Garden." This crop sake is brewed from premium sake rice (Yamada-dake, 60% milling rate) which brings about an elegant aftertaste of sakoma. Its herbaceous feature is particularly good with the greens of this summer roll served with citrus ponzu.

**Info:** [www.mitsuke.com/fukusaku/niwa-no-uguisu-60-junmai-ginjo](#)  
**Distributed by:** Mitsuki Trading, Inc.  
[www.mitsuki.com](#)  
**Yamaguchi Shuzo**  
[www.yamaguchishuzo.com](#) (Japanese only)

### Directions:

**1** Bend the stem of asparagus with your hand and snap off the tough part of the stem.

**2** Marinate shrimp with sauce and let it sit for 30 minutes.

**3** Boil pot of water and salt generously. Put in stem part of asparagus while holding the top part. Count 30 seconds and release it, so that all of the asparagus is submerged in the boiling water. Let it boil for 1 minute.

**4** Remove asparagus spears from the pot and put them in ice water for 3 minutes, drain and pat dry with paper towel. Set them aside.

**5** Bring the pot of water back to a boil and add shrimp. After 1 minute, turn off the heat and let it sit for 3 minutes. Drain and pat dry with paper towel. Set it aside.

**6** Mix eggs, salt and pepper in a bowl.

**7** Heat sesame oil in a pan. When pan is hot enough, pour in the egg mixture and quickly make scrambled egg by swirling the chopsticks while shaking the pan. Put scrambled eggs on a plate and separate them evenly into 8 portions. Set it aside.

**8** Fill a large, flat bowl (large enough to fit the rice paper wrappers) with warm water. Dip a rice paper wrapper into the water, quickly, just to get it wet. Remove it from the water and lay it onto a clean cutting board. It will become soft while putting on the fillings.

**9** On bottom 1/3 of the wrap, layer 3 asparagus spears, then 1 portion of scrambled egg, 1 slice of cooked crispy bacon (optional) and 3 shrimps. Top with 2 shiso leaves and some arugula or 1 lettuce leaf. Fold up the bottom 1/3, fold in the side and roll up the rest. Repeat with the rest of the ingredients to make 8 rolls.

**10** Mix mirachi and ponzu to make sauce.

**11** Cut each summer roll into 3 and serve with sauce.





## Karaage Chicken Dish for Celebrating St. Patrick's Day

Everything goes green on St. Patrick's Day! This hearty karaage chicken dish dressed in green goes great with Irish beer and is perfect for the St. Pat's celebration.

### Dried Green Seaweed-Coated Karaage Chicken with Shiso Salsa



**Ingredients:**  
 1 bag (20 oz.) Dried Green Seaweed  
 2 bag (10 oz.) Dried Green Seaweed  
 For Shiso Salsa:  
 10 leaves Shiso, finely chopped  
 1 tbsp. Shiso Oil  
 1/4 cup Shiso Oil  
 1 tsp. Shiso Oil  
 1 tsp. Shiso Oil



**Instructions:**

1. In a bowl, add dried seaweed, shiso oil, and shiso oil. Mix well.
2. Add salt and pepper to taste. Mix well. Cook for 10 minutes.
3. Cook Karaage Chicken. Add the Karaage Chicken to the Karaage Chicken.
4. While cooking, add the Karaage Chicken to the Karaage Chicken.
5. Serve with Shiso Salsa.

#### TIPS

- 1. Use a large bowl to mix the Karaage Chicken and Shiso Salsa.
- 2. Use a large bowl to mix the Karaage Chicken and Shiso Salsa.



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- 1 cup Kikkoman Tempura Batter Mix
- 1 teaspoon baking powder
- 2 eggs
- optional:
  - Pinch of red ginger
  - Shaved green sweetened fish
- 3 cups packaged cabbage mix or shredded green cabbage
- 1/2 cup sliced green onions
- 1 tablespoon vegetable oil
- 1 Kikkoman Kikkoman Katsu Sauce or mayonnaise



## HOW TO COOK

1. Combine ingredients in large bowl. Beat together eggs and 1/2 cup water; whisk into dry mixture until smooth.
2. Heat oil in skillet. Heat 1 tablespoon oil in large, nonstick skillet over medium heat until hot. Spoon in half of batter mixture, spreading it out evenly into a 7-inch circle. Cook 3 minutes on each side until golden brown.
3. Remove to serving plate and spread Katsu Sauce on top, drizzle with mayonnaise and sprinkle with ginger and sweetened fish as desired. Eat in twigs and serve immediately.

This sauce is the traditional Japanese accompaniment for *tempura* — Japanese-style breaded pork, chicken. It's made from a specially balanced blend of applesauce, onion, tomato paste, carrots, and seasoned brewed Kikkoman Soy Sauce that adds flavor to meat and poultry.

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## March Events

**KATAGIRI**

from 4<sup>th</sup> - 17<sup>th</sup> at GC Store

### Beauty Cosmetics Fair



from 18<sup>th</sup> - 31<sup>st</sup> at both locations

### Japanese Rice Sale



from 28<sup>th</sup> - 29<sup>th</sup> at GC Store

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## NY NOW Report Vol. 1

NY NOW is a major trade show featuring home décor, lifestyle items, and gifts held twice a year. At the latest NY NOW held from February 3-4, Chopsticks NY staff had a chance to sneak peek some of the newest items (not even on the market). We will introduce notable ones from Japan in two issues. This month we feature Kitchen- and Tableware.



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CHOPSTICKS NY





## Sake Tasting Report 6 Sakes for “Hinamatsuri” Girls’ Day

March 3 is Girls’ Day called *Hinamatsuri* in Japan, a tradition celebrating girls’ healthy growing. During the event observed for centuries, people adorn *hina-ningyo* (dolls for the celebration) and flowers like *momiji* (persimmon) and *umeh* (plum), as well as enjoy *Hinamatsuri*-specific dishes and drinks. For grown-ups who like to celebrate this special occasion in New York, *Chopsticks NY* suggests to enjoy sake. We consulted with Ms. Chuuiko Niikawa-Helton, sake sommelier and founder of Sake Discoveries, about perfect sakes for the event and held a gathering of sake-loving girls at *Season Restaurant* to help us decipher the taste of each sake. From flowery and fruity to bubbly, here are the tasting notes of 6 sakes.



From left, Jessica Joly (Miss Sake USA, sake sommelier), Kurumi Aoki (Chopsticks NY’s sake-loving staff), Makiko Kyogaki (owner of Season sake sommelier), Chuuiko Niikawa-Helton (founder of Sake Discoveries sake sommelier), and Makiko Ishida (founder of After Native Foods, tap specialist).



### Niwa no Uguisu (Nightingale’s Garden) Junmai Ginjo Nuruhadai

Brewed by Yamaguchi Sake Brewery in Fukuoka Prefecture, this sake is smooth and light-bodied, and it has a pleasant aroma, hinting of marshmallows and vanilla. It can accompany various types of dishes and can be enjoyed from the beginning to the end of your meal. “As the name ‘Nuruhadai’ suggests, it can be slightly warmed like body temperature,” Chuuiko advises.

Yamaguchi Sake Brewery  
www.yamaguchisake.com  
Distributed by NY Mutual Trading, Inc.  
www.nyntc.com

It has a pleasant taste as if flowers are blooming while drinking. It starts with a mild, round taste, and the flavor changes by the time we swallow. I think it goes with any food, so I would like to drink this sake with many different flavors of appetizers.

—Makiko



It’s delicate at first but becomes creamy and full from the start and a slightly spicy finish. I would pair it with fish with *shio kombu* (salted kombu kelp) and *naraba* peppers.

—Jessica



*Chirashide* is a typical *Hinamatsuri* dish, featuring colorful assorted toppings like shredded egg, salmon, tuna, salmon, and other seafood over rice. *Shio kombu* (salted kombu kelp) and *naraba* (peppers) are also typical.







### Hakkaisan Sparkling Nigori

Crafted by Hakkaisan Brewery with fresh snowmelt that flows from Mt. Hakka, this is an elegant nigori sake that is sure to boost the Girls' Day mood. It's slightly cloudy because of the rice sediment and bubbly from in-bottle fermentation. Ms. Hichon describes this sake as an "adult cream soda", as it's smooth and creamy yet not quite too bubbly.

**Hakkaisan Sake Brewery**  
[www.hakkaisan.com](http://www.hakkaisan.com)  
 Distributed by NY Mutual Trading, Inc.  
[www.nytrade.com](http://www.nytrade.com)



I love nigori for its creamy texture, and this has the right amount of smoothness. It also has a bright acidity. I'd want to see in a cocktail with citrusy syrup.

—Kurumi



This nigori sake is so soft and clean, and I taste a touch of citrus. Its creaminess and refreshing acidity may go great with fried food. I would pair it with raw oyster and fried oyster.

—Makiko



### Nanbu Bijin Awa Sparkling Junmai Ginjo

**NEW!**

Made with the same production method as Champagne, this sparkling sake by Nanbu Bijin has super fine bubbles from in-bottle fermentation and an elegant taste profile. Ms. Hichon notes there are scents of pineapple and slight hop. It's very new to the US market, but just in time for Girls' Day!

**Nanbu Bijin Brewery**  
[www.nanbubijin.co.jp/en](http://www.nanbubijin.co.jp/en)  
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This sake is perfect for celebrations! It has an aroma of muscato, lychee, and light yeast with well-balanced sweetness and acidity, and it's off-dry on the finish. I love its delicate bubbles, and I want to make a cocktail with fine matcha green tea!

—Jessica



I don't believe it's sake. It has a hint of green apples and peach aroma and a slight sweetness. With young, blooming energy, it's a great celebration sake, perfect for Girls' Day!

—Makiko



### Amabuki Junmai Ginjo Nama Strawberry Flower Yeast

For this fresh, unpasteurized sake, strawberry flower yeast was used to give it a refreshing and fruity taste. The fragrance alone is reminiscent of a fresh field of strawberries.

**Amabuki Sake**  
[www.amabuki.com](http://www.amabuki.com)  
 Distributed by NY Mutual Trading, Inc.  
[www.nytrade.com](http://www.nytrade.com)

I notice almond flour and marzipan aroma at the top, but its acidity makes it juicy and mouthwatering. I think it's good with spicy food.

—Meko

It has a juicy, ripe strawberry aroma and tastes like bubble gum but dry on the finish. I will definitely enjoy it with fig and prosciutto!

—Jessica



### Aizu Homare Strawberry Nigori Sake

This sake is made by combining fresh strawberries and Homare Sake Brewery's signature nigori. It's a creamy smooth drink reminiscent of strawberry jam. Lovely and sweet, it's the ultimate Girls' Day sake.

**Homare Sake Brewery**  
[www.aizuhomare.jp](http://www.aizuhomare.jp)  
 Distributed by Winestate Asian Foods, Inc.  
[www.winestate.com/en/aizuhomare/aizuhomare.html](http://www.winestate.com/en/aizuhomare/aizuhomare.html)



### Aizu Homare Yuzu Sake

With only 10% alcohol content, this vibrant yuzu sake is made with junmai sake of Homare Sake Brewery as its base. Sweet and citrusy, light in color and taste, Ms. Helton states that it's almost like a cocktail itself.

**Homare Sake Brewery**  
[www.aizuhomare.jp](http://www.aizuhomare.jp)  
 Distributed by Winestate Asian Foods, Inc.  
[www.winestate.com/en/aizuhomare/aizuhomare.html](http://www.winestate.com/en/aizuhomare/aizuhomare.html)

When I thought yuzu, I imagined it sour and tart, but it's actually lightly sweet and has softness to it. For my next dessert, I'll pair this with madeleine cookies.

—Karen

Its gentle sweetness and refreshing citrus aroma make it a good introductory sake for non-sake drinkers. I would drink it as a dessert sake.

—Makiko

Creamy with sweet notes of strawberry, this is my new pick-me-up. Unlike most sweet drinks, it has a clean aftertaste I'd want to complement with chocolate.

—Karen



Its strawberry jam-like impression and creaminess would be perfect with dark chocolate, molten cake, parfait and sundae.

—Jessica

**Sake selection by Chisako Williams-Helton**  
[www.bakedacore.com](http://www.bakedacore.com) | 愛蔵

This tasting event was held at **Bonono**  
 5 Macker St., New York, NY 10012 | [www.bonono.nyc](http://www.bonono.nyc) | TEL: 212-228-8502



# ひな祭り



## HINAMATSURI

**A**s flowers start blooming and the colors of the world turn brighter and so livelier, Japanese people celebrate Girls' Day. On March 3rd, they display ornate dolls known as *hina-ningyo* and enjoy special food and drinks, including *hina-arare*, *hohomochi*, *shiro-zake*, and *chirashi-zake*, as they pray for girls' healthy growth. This day is called *Hinamatsuri*, *Momo no Sekku*, or *Joshi (Jōmei) no Sekku*.

The current *Hinamatsuri* has two roots. One is a Japanese tradition that was observed by noble families. Around the Heian period (794 to late twelfth century), court nobles transferred their impurity to small dolls made of paper and grass and floated them in the rivers and ocean. This tradition, called *Nagashi-bina*, is still observed in certain areas of Japan. The other root comes from Chinese culture. In China, people traditionally drank peach flower liquor on the day of *Joshi (Jōmei) no Sekku*, which took place on March 3rd of the old calendar. They believed that peach flowers could repel evil. These two traditions in Japan and China were gradually combined and became the prototype for *Hinamatsuri*. At first, the day was observed only by court nobles and aristocrats, but as the samurai class gained power, the tradition spread among them. Later in the Edo period (1603-1868), even commoners started celebrating *Hinamatsuri* for their children's well-being.

*Hina-ningyo* are the most symbolic items in this ritual. These dolls are dressed for a royal wedding in the traditional style. A set consists of a prince and princess, three female attendants of the princess, five musicians, three male servants, tiousseus, and flowers. There are many different types, sizes, and qualities of dolls, and the price range is really wide. When a girl is born in a

family, it is a custom that the mother's side of the family presents a set of *hina-ningyo* for the baby girl's first *Hinamatsuri*. As a result of the declining birthrate these days, there is a tendency for grandparents to spend huge amounts of money on their grandchildren. Therefore, it is quite common that dolls costing over ten thousand dollars are sold.

In modern society, the simple version, which consists only of a prince and princess small enough to fit in a tiny apartment, is becoming more and more popular. In terms of style, the classic version remains the favorite, but sets with contemporary twists, such as *Riku-chan* (the Japanese counterpart of Barbie) dolls and *hina-ningyo* adorned with Swarovski crystals, are also available these days.



## Beauty & Health Tricks

**VOL. 18: CUT THROUGH TO SPRING HAIRSTYLES**

As spring approaches, we swap a heavy winter coat for a lighter jacket. Hairstyles also need to be updated. In March and April issues of *Chopsticks NY*, we consult with PAKU, a hairstylist at GARDEN NEW YORK who just arrived in NY from Japan. This month, he talks about haircuts that can make a spring-like style.

In spring, people want to make their hair look soft and light, as if it naturally swings to wind-blowing. "For the warmer season, I recommend creating inner layers around your face line. This makes your hair look not only soft and light but also 'fashionably loose'." For example, if you tuck your hair behind your ear or tie your hair, there are some loose hairs left around your face, making it look natural. "The loose hair creates shadows to actually make your face look even skinner," says PAKU.

If you want a softer look, he suggests creating a curl just on the ends of your hair, not all over. "There was a time when the gorgeous, elegant and perfectly-done hairstyle with lots of waves and curls was preferred, but the recent hair trend is leaning toward a more 'imperfect' and natural style," he explains. As for short hair, he sees that mash wolf hair is gaining popularity in Japan. This wild yet cute look also represents the imperfect and natural look trend. Next month, he will talk about color trends and tips for the springtime.



By making inner layers around your face line, the loose hair left after you tuck your hair behind your ear creates a naturally soft look.

Instead of making waves all over your hair and curling on the ends of your hair and you can create a natural and relaxed impression.



Transferred from Japan to NY's GARDEN, even this February, PAKU has lots of information about Japan's up-to-date hair trend.

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## Beauty Tip Sake Facial Lotion

### How to Make

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- \* Keep it in a dark, cool area.

\*Do not use sparkling sake or sugar (specially-filtered sake) for making this lotion.

### How to Use

- \* Apply onto clean skin in the morning and at night
- \* You can also spray it onto your skin during the day to refresh your mind.



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## JAPANESE GRANDMA'S TIPS

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## Egg Yolk Mask for Moisturizing

- ① Mix one egg yolk, 2 tablespoons of wheat flour and a little bit of water in a bowl. Adjust the amount of water according to the texture you want. A custard cream texture works best.
- ② Apply a thin coat of the egg yolk mask after washing your face and leave it awhile.
- ③ Once you feel the mask is drying, it is time to rinse off the mask.

\*Use lukewarm water to rinse off

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**B Komoro-joshi Kalkoen**  
(Komoro Castle ruins which are now called Kalkoen)  
Nagano Prefecture

With a view of the Chikuma River, about 500 cherry trees bloom gorgeously in the Kalko area. Among the cherry trees are Somayoshino, Nagatsakae, and Komoryosei (twice-dyed, a double-sweeping dark red cherry tree that grows indigenously in Komoro).

**Peak season:** Mid to late April  
**How to reach:** 3-min. walk from Komoro Station

**C Yuzawa Central Park**  
Nagata Prefecture

Park in the beautiful contrast between the pink colors of cherry blossoms and the white snow, inspiring on distant mountains. The park has 90 Somayoshino-trees, 40 wrapping cherry trees, and 240 Japanese cherry trees, and their blossoms are beautifully reflected on the park's pond.

**Peak season:** Mid-April to early May  
**How to reach:** 5 min. by car or 20-min. walk from Edoga-Musashi Station

**D Nikko-Kaido Sakura Namiku**  
Tochigi Prefecture

One of the longest rows of cherry trees in all of Japan: it is about 19 km in length, stretching from Utsunomiya to Nikko. In the cherry blossom season, about 1,500 trees bloom, creating a tunnel of cherry blossoms.

**Peak season:** Mid-April to late April  
**How to reach:** 30 min. by bus from Utsunomiya Station (bus fare applies)

**E Kumagaya Sakura Tsutsumi**  
Saitama Prefecture

A famous place for viewing cherry blossoms known since the Edo period (1603-1868). The row of cherry blossoms with about 900 Somayoshino trees, stretching for about 2 km, attracts many visitors every year. The contrast between the yellow color of carola flowers and the pink color of cherry blossoms is just amazing.

**Peak season:** Late March to early April  
**How to reach:** 5-min. walk from Kumagaya Station



## I Mobara Park Chiba Prefecture

About 2,000 cherry trees, including *Somayagashiki*, bloom around Lake Biwa, adding vivid color to spring. There are well-maintained walking paths, allowing visitors to stroll around the lake while enjoying the beautiful blossoms.

**Best time to visit:** Late March to early April  
**Access:** 10 min. by bus from Mobara Station (bus fare applies)

## II Lake Okutama Tokyo

About 4,000 cherry trees of various kinds, including *Somayagashiki*, *Tamaulima*, and *Odawara*, start blooming one after another, creating a wonderful contrast with the clear blue color of Lake Okutama.

**Best time to visit:** Mid-April to early May  
**Access:** 20 min. by bus from Okutama Station (bus fare applies)

## III Miyagino Hayakawa Riverbank Nagasaki Prefecture

For about 500 years, along the Higashikawa River, about 120 *Somayagashiki* trees create a beautiful avenue colored in light pink. One of the most beautiful cherry blossoms viewing spots in Hakata, it offers a perfect place to enjoy strolling while listening to the humming of the river.

**Best time to visit:** Early to mid-April  
**Access:** 40 min. by bus from Odawara Station (bus fare applies)

① The color of blossoms may change due to weather

### About art JAPAN

The magazine art JAPAN is for non-Japanese readers from overseas and those reading in Japan. This quarterly magazine written in English, Mandarin, and Korean offers a wide range of information about Japan—from travel and sightseeing to various aspects of traditional culture and the latest trends. The magazine is displayed at major airports, hotels, and tourist information centers throughout Japan.  
<http://art-japan.net/en/> <http://art-japan.net/ko/> <http://art-japan.net/ja/>







**Traditional Korean BBQ Updated to the NY Dining Scene**

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You won't want to miss Samsan Galls, short ribs lightly marinated with their

signature sauce and Moskwa Seonggypsal, braised pork belly with kimchi, but there are more you'll want to savor. Served in a sizzling hot pot, Cyese Jee (egg soufflé) is pleasantly fluffy and delicate. Manse Goppano (octopus carpaccio) with yuzu soy sauce amazes your palate with a refreshing umami, and Dak Nalgae Tugem (chicken wings with soy & garlic sauce) satisfies you with layers of flavors. And don't forget to try Pyeongyang-style Nalgae Myun (cold noodles) to complete your meal.



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All photos by Molly Trivelpiece

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## Hot-Pot Style Pho Available Now in Chinatown

After the success of their first location in Greenwich Village, chef and owner Mike Khau and co-owner La Pen opened the second PhoBor in Chinatown in January 2019. PhoBor offers modern reinterpretations of Vietnamese classics such as Slow-Braised Brisket Pho and Maplewood Pho But, exclusive to the Chinatown location is their selection of deep-flavored pho broth. Using Angus prime beef bones as the base, Classic Beef is simmered for 6 hours, Rich Beef for 16 hours, and Crazy Rich Beef for a

whopping 35 hours. And what better way to savor these succulent flavors than a Deconstructed Pho Pot? Serving pho as hot-pot style, the broth is served in an individual, heated pot, and fresh ingredients presented on the side. At your own pace, you can enjoy the simmering pot of pho without the rice noodles overcooking. Browse their Asian Beer Bar for the perfect pairing, featuring beers from Japan and Asia, including Saigon, Asahi, Kingfisher, and Hitecho.



A tableside pot with its own hot sauce, Deconstructed Pho Pot allows you to enjoy pho at your own pace.

PhoBor's dining space is equipped with individual tables and communal tables. We also can see what they are cooking through their open kitchen.




The beer bar area at PhoBor carries an extensive selection of Asian beers.

All photos by Molly Tenders.

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**Location:** 303 W. 32nd St.  
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**The Japan Society Language Center**  
The Japan Society Language Center offers 13 comprehensive levels of Japanese from beginner to highly advanced including JET prep and specialized classes such as An-

ime and J-Orise. This spring, the Language Center is offering weekend intensive Japanese and Shodo (Japanese calligraphy) classes starting Mar. 31, a Crash Course for Travelers to Japan on Apr. 10 and Japanese Business Etiquette on Apr. 16. Late Spring courses start on Apr. 15 in which students of all levels can polish their conversational skills. The 10-week core curriculum summer semester will begin on May 29. The Japan Society Language Center also offers weekday Shodo classes, in which students can practice this traditional art form. Register online or by phone. For more information email: [language@japansociety.org](mailto:language@japansociety.org)

**Location:** 333 E. 47th St., (bet. 1st & 2nd Ave.)  
**New York, NY 10017**  
TEL: 212-757-5569  
[www.japansociety.org/language\\_center](http://www.japansociety.org/language_center)  
[www.japansociety.org](http://www.japansociety.org)

## US-JAPAN Summer Cultural Experience Koto Academy of New York

Koto Academy of New York offers a unique opportunity to learn Japanese language and traditions on-site, as well as wider perspectives through their summer cultural experience. The two-week program will be held from July 27 to Aug. 3, welcoming middle school and high school students of any Japanese language ability to participate in addition to language courses. They offer many elective courses and activities covering topics such as pop culture, literature, arts, sports, and food. The video production workshop taught by professionals is an extensive hands-on experience that allows participants to work closely in small groups to create their own film. To learn more, join their information session on Apr. 6 or schedule a campus tour and talk directly with the Summer Program staff.

**Location:** J College Rd., Purchase, NY 10577  
TEL: 914-357-3434  
[www.kotoacademy.com/summer-program](http://www.kotoacademy.com/summer-program)

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**Iroha Nihongo**

[www.japaneschool.org](http://www.japaneschool.org)  
[IROHA.nyku@jmail.com](mailto:IROHA.nyku@jmail.com)

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[www.hillslearning.com](http://www.hillslearning.com)

**Hills Learning East**

Hills Learning is a fully accredited institution in New York that specializes in Asian language instruction. They have small group classes and private lessons tailored to individual goals and needs. Classes are available for Japanese, Korean, Chinese, and Thai.

88 E. 42nd St., #900 (at Madison Ave.)  
 TEL: 212-334-5854 [www.hillslearning.com](http://www.hillslearning.com)

## ENTERTAINMENT

HBO's **FOLKLORE** Features Fearful Stories from Asia

It was about 120 years ago when American writer/translator Lafcadio Hearn introduced Japanese ghost stories to the world, showing how supernatural phenomena and occult beliefs were embedded in Japanese folklories. More recently, J-horror (Japanese horror fictions) shook the world with films like *Ring* (1998) and *Ju-on* (2003), both of which were even remade in Hollywood, and proved how Japanese pop culture stayed abreast with the horror genre. This February, HBO's first ever original horror anthology series, **FOLKLORE**, became available for HBO's subscribers in the U.S.

The series includes six episodes that take place in six Asian countries—Japan, Indonesia, Korea, Malaysia, Singapore, and Thailand. Each hour-long episode is helmed by a director from that country

and filmed locally in the country's primary language. In the episode in Japan titled *Tottemo*, a yamete who specializes in documenting murder scenes returns home to attend his father's funeral and begins to experience constant flashbacks of his childhood. Through conversations with his mother and flashback memories, he ultimately finds out the horrifying secret from his family's past, answering to why he was subconsciously drawn into murders.

**FOLKLORE** appeals to modernize Asian horror by showcasing different brands of horror and exploring societal dysfunction in a manner that is specific to the country but possessing themes that we'll resonate across the world.

**Info:** [www.hbo.com](http://www.hbo.com)



Directed by Takao Saito and starring Kento Kawanishi, *Tottemo* unfolds the horrifying past of a family through a ghostly apocryphal story.



An epidemic in Singapore, *Nobody* opens with a scene where a dead body of a girl is found in a construction site.

## BOOK

**Kawaii Origami** Helps You Fold Paper into Cute Objects

Origami, a centuries-old Japanese folding paper art, is now enjoyed worldwide for its creativity, versatility, and modernistic characteristics. With this art form that turns flat papers into three-dimensional objects, you can make anything you want. Chiray Pashkin, an Australia-based YouTube artist whose origami tutorial videos have received more than 50 million views, releases her *Kawaii Origami* series into the origami art form and creates adorable origami objects. In her new book *Kawaii Origami*, she shows 25 kawaii projects including multi-flavored ice cream served on a cone, a smiley roll, beato box, a cute lotion and more. With basic tutorial folds, all 25 projects come with illustrated step-by-step instructions, allowing anyone to fold intricate works even beginners. The book also includes 58 sheets of adorable-origami paper, so you can get started on a project right away.



**Info:** *Stone Point Publishing*

[www.quantibrown.com/books/5711932/02/Kawaii-Origami.html](http://www.quantibrown.com/books/5711932/02/Kawaii-Origami.html)

## BOOK

**Chibi Art Class—A Tutorial Book for Drawing Kawaii Characters**

If you enjoy Japanese manga and anime, you might have thought about drawing their unique style of artworks by yourself. Written by Toronto-based anime artist Yosi, *Chibi Art Class: A Complete Course in Drawing Chibi Cutes and Characters* will perfectly nurture your artistic mind with basic yet thorough tutorials for drawing "chibi" characters. Literally meaning "undersized person", chibi refers to a tiny child in the real world, but Yosi's chibi is a character with a big head, tiny body, dreamy eyes and is above all irresistibly cute and charming. Yosi also helps you draw, color, and shade the signature figures of this baby-faced character, including vibrant hair, colorful bows, and a mini-skirt. *Chibi Art Class* is set to be released on March 26th from Beta Post Publishing.



**Info:** *Stone Point Publishing*

[www.quantibrown.com/books/571121026/02/Chibi-Art-Class.html](http://www.quantibrown.com/books/571121026/02/Chibi-Art-Class.html)

# Entertainment Event/Leisure

## Exhibition

March 16-22, 1800

**Fabulous Forms and Imagery: Legendary Japanese Artworks**  
The Nippon Gallery



For New York Area Week 2011, the day annual celebration of Asian art (Mar. 16-22), Nippon Gallery will host two treasure boxes: Gallery and

Quintal Treasure Box once more this year. Showcasing antique Japanese artworks including lacquerware, enamel, metalwork, ceramics and more, the exhibit will center on traditions of Shintoism and Buddhism in conjunction an illustrated lecture by Holbe Doofel, Curator of Japanese Art of the Los Angeles County Museum of Art, will take place on Mar. 18 at 2 pm (Reservations required). Location: 142 W. 57th St. (bet. 4th & 7th Aves.) New York, NY 10019  
TEL: 212-681-8222 | [www.nipponclub.org](http://www.nipponclub.org)

On going through March 28, FREE  
**Honematsu Saki's Display**  
Japan Information Center

In Japan, Mar. 3 traditionally marks the day of Hinomatsuri (Girls' Day). In celebration, people pray for the well-being of young girls by setting up a display called *Hina Matsuri*. Gals is specially made for the day. Hina Matsuri are decorated in elegant silk, kimono. To commemorate the day again this year, the Japan Information Center at the General Consulate of Japan will set up a tall, seven-foot-tall display of Hina Matsuri dolls.  
Location: 219 Park Ave., 18th Fl.  
Sec. 4th & 6th Sts. | New York, NY 10007  
TEL: 212-371-8222 | [www.ny-emb-japan.org](http://www.ny-emb-japan.org)



## Film/Workshop/Events

March 3-5

**Music From Japan Festival 2011**  
Music From Japan

Founded in 1975, Music From Japan aims to expand the audience for Japanese contemporary and traditional music in the U.S. and abroad through performances, symposia and other educational events. MFF hosts an annual festival, and for its 44th year, they will facilitate dialogue between composers, critics and music scholars from the U.S. and Japan. On Mar. 2, a professor at Musashino Art University and musicologist, Miyuki Shikishi, will present works of six composers influenced by John Cage. The Mar. 3 concert will feature a collaboration of works by Tokyo-based Japanese composer Yoko Saito. Panel and open forum discussions will follow both concerts.  
Location: Victor (George Hall), Soundboard House  
88 Park Ave. (bet. 37th & 38th Sts.)  
New York, NY 10003  
[www.musicfromjapan.org](http://www.musicfromjapan.org)

March 3 & 4

**Oshensei Club**  
R/Lingo Learning Center



In addition to learning Japanese language and culture, R/Lingo Learning Center will offer family classes, "Oshensei Club" twice every month on Saturdays. Inviting parents and children of age to live and in half years old, the classes will involve cultural activities, retirement in arts making, singing, dancing, and allowing children to make new friends. The classes for this month will focus on Honematsu (Girls' Day) on Mar. 3 and the season of spring

on Mar. 5. Reservations must be made in advance via phone or email.  
Location: 1440 Laramie Ave. (at Washington Ave.)  
Fort Lee, NJ 07024 | TEL: 201-947-4787 | [www.japanreschool.org](http://www.japanreschool.org) | [nipponny@gmail.com](mailto:nipponny@gmail.com)

March 3 & 8

**Featuring Two Films from Japan: Ghibli's Ichi and Penguin Highway**

**New York International Children's Film Festival**  
This year's Festival will present two feature-length animation films from Japan: Katsu's Makoto's Ghibli's Ichi and Kiyoko's Ichi's Penguin Highway. Based on a novel by Tamiaki Maruyama, Penguin Highway is a coming-of-age story centered on a brilliant young boy and his penguin friends living in his town. Ghibli's Ichi follows a young girl who recently lost her parents and addresses themes of love, loss, and rebirth. Penguin Highway will be screened at SVA Theatre (Mar. 3), and at IFC Center (Mar. 8). Ghibli's Ichi will be screened at SVA Theatre (Mar. 10). Tickets are available online.  
Location: SVA Theatre  
333 W. 43rd St., New York, NY 10018  
IFC Center  
323 6th Ave., New York, NY 10014  
[www.nyicff.org](http://www.nyicff.org) [E]

March 17

**Salon Series No. 44: Dances & Cultures of Tibet & Japan**  
Sachyo Ito & Company

The Salon Series is an ongoing program of performances, informative and educational lectures and demonstrations aimed at those who are interested in deepening their knowledge of the performing arts of Japan. The 44th installment of the series will compare dance cultures of the Himalayas, specifically Tibet, and Japan. Featuring dances from Tibet and Japan on the theme of birds, dancers will be led by Ritsuko Yumoto, director of the Yoda Yoda Dancers School, and by Sachyo Ito. There will also be an opportunity for audience participation in a Tibetan folk dance.  
Location: Tenei Gofford Institute  
434 W. 12th St., Sec. 2nd & 4th Aves.

New York, NY 10011  
TEL: 212-627-5253 | [www.shinjyujapon.com](http://www.shinjyujapon.com)

### March 9 Travel Japanese Lesson The Japan Foundation

Promoting Japan through cultural exchange, the Japan Foundation will host a workshop on basic Japanese vocabulary and general impressions that potential visitors will find necessary when traveling to Japan. Other useful information on travel and Japanese customs will also be introduced. This workshop will welcome everyone with interests in traveling and learning Japanese to attend. Reservations must be made via email, as space is limited. Location: 145 W. 57th St. (bet. 6th & 7th Ave.) New York, NY 10019 | TEL: 212-629-6299 [www.jfy.org](http://www.jfy.org) | [japocn@jfy.org](mailto:japocn@jfy.org)

### March 9-19 RADICAL OBSERVATION: The Films of Kazuo Soda Spectacle Theater



Documentary filmmaker specializing in filming his subjects in a radical observation style.

ally ("Governmental Films") Kazuo Soda's five documentaries will be screened in New York as a retrospective. Known for his one-man-one-toothpick Mr. Soda has been internationally celebrated since his first production, *Compagnie (2002)*, *Peabody Award* recipient. Mr. Soda will be in attendance for the following screenings: *Inland Sea* (Mar. 12, 10:00), *Mr. A* (Compagnie) (Mar. 15, Compagnie 2 (Mar. 24), and *The Ship House* (Mar. 20, 10:00). Mr. Soda's works will be screened through March and April. Visit the website for additional screening times. Location: Spectacle Theatre 135 South 3rd St., bet. Bedford Ave. & Berry St. | Brooklyn, NY 11211 [www.spectacletheatre.com/kazuo-soda](http://www.spectacletheatre.com/kazuo-soda)

## Performance

March 9, FREE  
8th Annual Memorial Service for Japan's Tsunami and Earthquake Victims  
TOGETHER FOR J2E / Fellowship for Japan  
TOGETHER FOR J2E is a community organization aimed to support the survivors of the Great Tohoku Earthquake and Tsunami in 2011. This year's

memorial service will feature keynote speakers including current Ambassador Katsuyuki Tanihara and a message from Governor of Hyogo Prefecture Yoshio Kuri. The Circle Wind Bells & Drums Choir will conduct a live performance. Donations will go towards relief efforts in northeastern Japan's affected areas.

Location: First Church of Christ  
100 W. 45th St. | bet. 42nd & 43rd St. | New York, NY 10036

### March 29-30 "Pretty Guardian Sailor Moon" The Super Live PlayStation Theater

Published in 1993 as a manga, *Princess Guardian Sailor Moon* by Naoko Takeuchi was later produced as an anime series and has since been beloved by fans everywhere. As part of the Sailor Moon 25th Anniversary project, magical Sailor Guardians will be coming to New York as a live-action musical. While the show will be performed in an all-female cast in Japanese, there will be English subtitles. Tickets are available online. Location: 155 Broadway (bet. 44th & 45th Sts.) New York, NY 10038 | [www.sailormoon-official.com](http://www.sailormoon-official.com) ([www.sailormoon-official.com](http://www.sailormoon-official.com))

### March 31, FREE Concert: Glories of the Japanese Music Heritage IMB Japanese Cultural Heritage Initiative

The IMB Japanese Cultural Heritage Initiative at Columbia University presents its 5th annual spring concert focusing on traditional Japanese instruments. This year's concert features performance of the music depicted in the Tale of Genji in cooperation with the special exhibition at the Metropolitan Museum of Art starting in March. And to honor Japan's retiring Emperor and Empress the Japanese poems composed for their last New Year Poetry Reading (*Utakata Hajime*) will be recited for the first time outside Japan's Imperial Palace. Dress in traditional is recommended. Location: Miller Theatre, Columbia University 1165 Broadway (bet. 116th St.) New York, NY 10027 TEL: 212-854-2423 | [www.millertheatre.org/japanesetalk](http://www.millertheatre.org/japanesetalk) or [j2e.org](http://j2e.org)

## Happening

March Promotions: \$2 Dry Soba Shochu Drinks  
Soba Noodle Azuma  
The Japanese restaurant specializing in house-



made soba. Soba-chow mein noodles is featuring Tawari, also made with soba during the month of March. Tawari has a happy taste hinting of castles and ceramic seeds, and Azuma offers it in various styles, such as straight, on the sides, cut with soba, or hot soba wotter, and cut with soba and added omelets (fried at plant). Each drink will be served at \$2 off per glass until the end of March. Location: 201 W. 56th St. | bet. Broadway & 5th Ave. | New York, NY 10019 TEL: 212-862-0540 | [www.sobazuma.com](http://www.sobazuma.com)

### March Promotion: 20% Off Haircut & Color GARDEN NEW YORK



GARDEN NEW YORK Japanese hair salon in the West Village will be offering a 20% discount on their haircut and color service until Mar. 31 for new customers. GARDEN's hairstylist, Takako Shinozaki, the dark hair, just slightly lightening it up by color will change your impression. And you have grown the color will naturally blend in so it won't require much maintenance. To receive this offer, select your hairstylist using their website and mention Chippsticks NY at the time of your appointment. Location: 323 W. 10th St. | bet. Greenwich & Washington Sts. | New York, NY 10014 TEL: 212-647-8333 | [www.garden-ny.com](http://www.garden-ny.com)

### Taste of Japan Nagano Chapter Sakagura East Village



Japanese izakaya Sakagura East Village is holding a series of special promotional events introducing rice and sake dishes of various prefectures in Japan. Currently the "Taste of Japan" series features Nagano Prefecture and the restaurant serves dishes using premium Kinnosaki brand rice and Shindobutsu brand red miso. The menu will include Gohan-maki (dressed rice cake), Soba Zanzaru (crispy fried served as dinner roll) and Soba Puro (Shindobutsu pasta topped with a variety of organic made sauce). Sakes from the prefecture will also be served. Location: 237 E. 19th St. | bet. 2nd & 3rd Aves. | New York, NY 10003 | TEL: 212-797-1670 [www.sakaguraeastvillage.com](http://www.sakaguraeastvillage.com)

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90 min **\$70**

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www.tamagoskincare.com/tamago-locations





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